

Claims

1. A method for producing cheese, comprising:
 - a) treating a dairy composition comprising cow's milk and/or one or more cow's milk fractions,
5 with a phospholipase;
 - b) heat treating said dairy composition at a temperature of at least 50°C; and
 - c) producing cheese from said heat treated dairy composition;wherein step a) is conducted before or during step b).
- 10 2. The method of claim 1 wherein the heat treatment in step b) is conducted at a temperature between 50°C and 120°C.
3. The method of claim 2 wherein the heat treatment in step b) is conducted at 100-120°C for 1 second-15 minutes.
- 15 4. The method of claim 2 wherein the heat treatment in step b) is conducted at a temperature between 50°C and 100°C.
5. The method of claim 4 wherein the heat treatment in step b) is conducted at 80-100°C for 2
20 seconds-30 minutes.
6. The method of claim 4 wherein the heat treatment in step b) is conducted at a temperature between 50°C and 80°C.
- 25 7. The method of claim 6 wherein the heat treatment in step b) is conducted at 50-80°C for 5 seconds-2 hours.
8. The method of any of the claims 1-7 further comprising adding calcium to the dairy composition before the heat treatment in step b).
- 30 9. The method of claim 8 wherein calcium is added as CaCl₂.

10. The method of any of the claims 1-9 wherein the phospholipase is inactivated during the heat treatment.

11. The method of any of claims 1-10 wherein the dairy composition comprises cow's milk
5 fractions selected among skim milk, butter milk, whey, cream, or any combination thereof.

12. The method of any of claims 1-11 wherein the cheese is stretched curd cheese.

13. The method of claim 12 wherein the cheese is Mozzarella cheese.

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14. The method of claim 12 wherein the cheese is Pizza Cheese.

15. The method of any of the claims 1-14, further comprising the step of processing the cheese into a food product.

16. The method of claim 15, wherein said food product is selected from the group consisting of
15 pizza, ready-to-eat dishes, toast, burgers, lasagna, dressing, sauces, cheese powder, cheese flavor, and processed cheese.

17. A cheese prepared by the method of any of the claims 1-14.